



“ Reinventing Nature ”

A Message of Love & Success

Established 30 years ago, ACG began as a trade house specialized in sales & distribution of food additives & ingredients. Along the years, ACG acquired valuable sourcing & distribution experience for food ingredients, developed an efficient network & infrastructure serving various food industries.

A pioneer in the ingredients market with unmatched contributions in concepts developments helping producers adapt to new technologies & possibilities, all in the favor of improving the foods we consume & enhance our everyday experience with nutrition. Committed to continuous research for providing natural sensory & functional solutions, as a sustainable source for all food applications.

As a world class producer, we adopt the finest food processing standards. We respect our surrounding & our Environment making sure that Mother Nature that represents our main source of solutions & ingredients is in the center of our attention to better sustain & preserve its gifts.

ACG serves a wide range of industries including seasoning & flavor, Meat/Chicken/Fish processing, Sauces & Condiments, Confectionary, Processed Cheese, Bakery, catering & food service.

ACG – 30 Years of Success

Re-Inventing Nature

Shifting From Degenerative To Regenerative Value Creation, Inspired By Nature

Nature has been dealing with dynamic change for 3.8 billion years and is constantly perfecting approaches for survival & resilience. But nature's selection environment is extremely tough. It is estimated that over the history of the Earth, 99.9% of all nature's innovations went extinct. Biologists are now uncovering the keys to success of the 0.1% that withstood generations of change and disruption. And the clue is regenerative value creation: creating conditions beneficial to life. It is about adding more value than we extract. Many organisms, tiny to massive, have figured out how to continuously upgrade their environment and thrive as a result. There is no reason, we cannot do this too. But it will require us to reinvent the way we innovate and look to nature as a mentor, model and measure. We at ACG aim and work closely with our R&D team to re-invent every single module of our production. We are reinventing our production as part of Reinventing Nature.



5 Continents

5

Dreams of
Success

Success Stories

Respecting
Cultures
Across
The
Globe

Success Stories

The emotions that bind people together across the regions of our activities in the Middle East, Africa & Europe represent the core of our belief that cultural fusions are the essence of our progress. A progress inspired by a profound respect for people, cultures & emotions. At ACG we represent something much greater than a world class ingredients producer.

Spice
Extracts

Natural
Extracts

Cheese
Powders

Product Range

Clean
Smoke

Natural
Colorants

Functional
Ingredients

Spice Extracts

Black Pepper

White Pepper

Cardamom

Our Products Range Include:

SPICES

A Whole new concept of spice powders, in which a very fine balance of natural oils and resins of a spice are carefully emulsified and encapsulated to form an exquisite natural spice powder with exceptional physical features and elevated potency, exceeding triple the sensory effect of a ground spice.

Natural spice flavoring products, adding both intense taste & scent. This range is applicable in any food system, providing a brilliant solution of cost effectiveness & avoiding traditional grinded spices inconveniences.

Spices

Nutmeg

Chili

Thyme

Cumin

Ginger





Natural Extracts

Indulge in Possibilities, an unmatched shelf in diversity & choices, our range of natural ingredients. The field where our innovations has no limit, our creations are the refined result of our continuous research for flavors of the nature & their brilliant fusions. Fine powders with superior physical features & enhanced sensory effect, cleverly transformed to significantly fuse into a timeless experience in your product.



Tomato

Garlic

Clove

Coriander

Bay Laurel Leaf

Mustard

Parsley

Yeast Extract

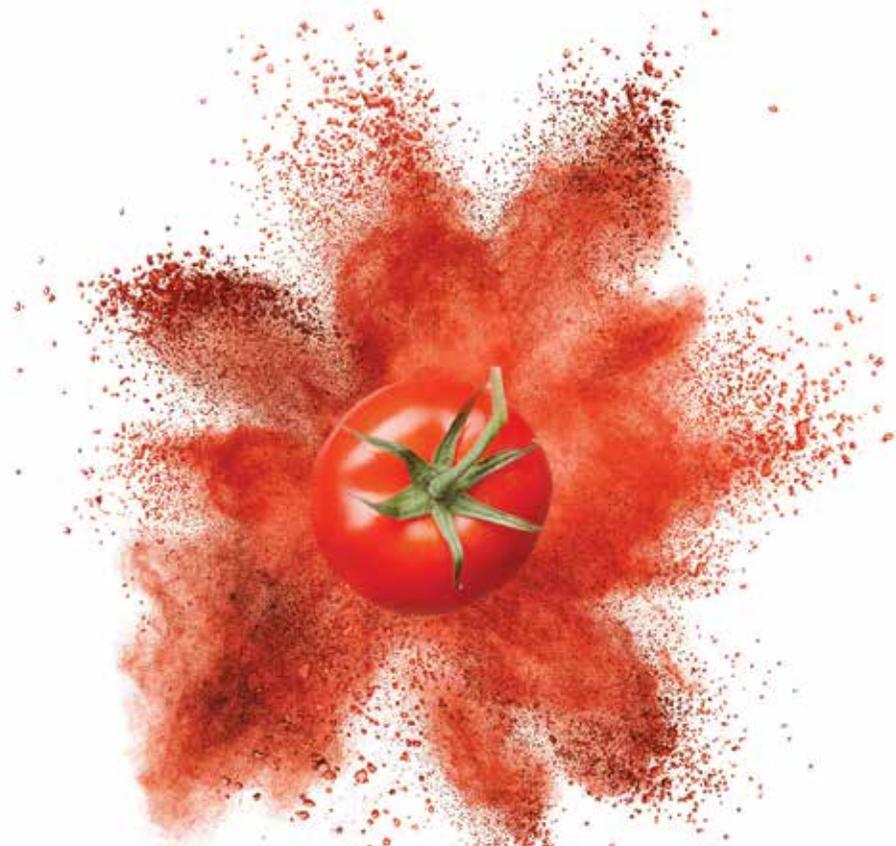
Basil

Thyme

Celery

Onion

Natural Extracts



Cheese Powders



Cheese Powders

Offering a unique combination of taste & functionality, cheese powder is an ideal ingredient in virtually any food system. Using 100% Natural ingredients, our range of carefully selected raw materials ensures that we are offering a range of cheese powders meeting the convenience of our customers, enhancing cheese taste in many food & flavor systems.



Gouda Cheese Powder

Cheddar Cheese Powder

Cheddar Mix Cheese Powder

Parmesan Cheese Powder

Blue Cheese Powder

Roman Cheese Powder

**Cheese
Powders**

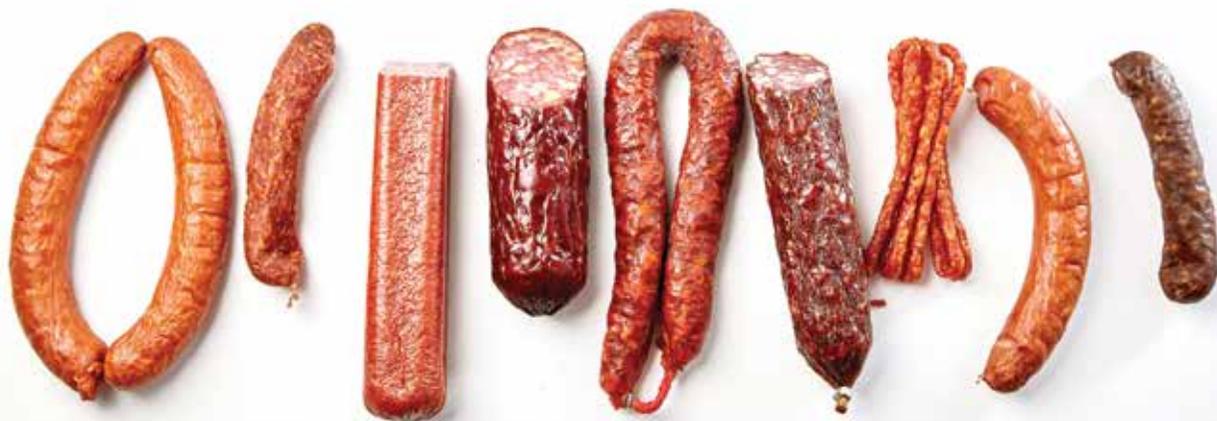


Clean Smoke

A Condensed Natural Smoke, a refined smoke condensate created from a 100% natural proprietary process using only wood, heat, water and filtration. It's that simple.

We use no chemicals or artificial ingredients for a healthier, environmentally friendly alternative to traditional wood burning. Our process delivers increased consistency of smoke color and flavor, plus higher cook yields and product throughput. We can create signature customized smokes by using different types of wood – including hickory, maple, oak, apple, cherry, mesquite and pecan.

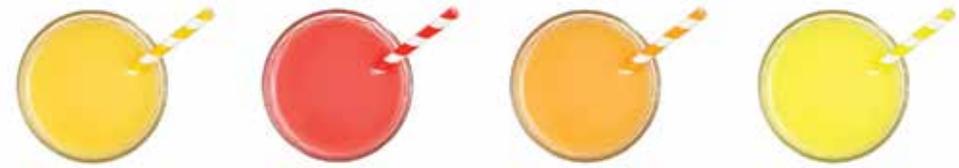
A Condensed Natural Smoke can be applied to products in a variety of ways: atomization, drenching, direct injection, vacuum marinating, smoked nets, coated casings, spray systems and dry topical coatings.



Clean Smoke

Clean Smoke

Natural Colorants



Natural Colorants Bixin & Norbixin

The most demanded natural colorant in the world market, obtained from the Annatto seeds (Bixa Orellana), its coloring characteristics have a great tinting strength & color permanence in food's protein, its coloring range goes from orange to yellow. Products are offered in various presentations such as powder, liquid solutions & oil suspensions.

Carmines

Most important natural colorant in food, cosmetics & pharmaceutical industries due to its excellent stability to light & temperature variations. It has a wide range of coloring that goes from red to violet. The easiness of its application makes it one of the most popular dyes in food color formulators industry.

Cloudy Powder

Fine Flowing Clouding agent for juice application.

Functional Ingredients

ACG's world class experience in formulating appealing food & beverage products is the foundation of our reputation as a company taking the lead in the latest & most modern food processing systems. Helping our customers solve their problems through research & development & technical service is our primary goal. Whether the challenge is stabilizing a salad dressing or effectively suspending nutrients in a nutritional beverage, ACG has precisely the right answer.



Phosphate salts
Protein binders
Flavor enhancers
Fiber
Potato starch
Gums
Egg Powders

Functional Ingredients

Back to the Desert Values

For years the desert has carved in our minds the skills & values that took for our people to thrive, turning this desert into one of the world's greatest civilizations. along with an unmistakable tan & a pleasant smile that marks the faces of the sun, we were brought up with a rich legacy built on the pillars of deep respect to the values of the desert and the scarcity of resources specially the most valuable among them WATER! Water scarcity is a worldwide challenge, at ACG we commit to minimizing water consumption in every detail & aspect of our process, A commitment that spreads & impacts the concept of our ingredients, providing all the wellness & nutrition from a preparation with a minimal amount of water.



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